

A21D

TREATMENT, e.g. PRESERVATION, OF FLOUR OR DOUGH, e.g. BY ADDITION OF MATERIALS; BAKING; BAKERY PRODUCTS; PRESERVATION THEREOF

Definition statement

This subclass covers:

Treatment of flour or dough, e.g. by addition of materials

Methods for preparing dough or for baking

Batters

Doughd or mixtures before baking

Baking

Bakery products

Preservation of flour or dough, e.g. by storage in an inert atmosphere

Relationship between large subject matter areas

Pasta is classified in [A23L 1/16](#)

Snacks or chips are classified in [A23L 1/164](#)

Cereal granules or flakes to be cooked and eaten hot are classified in [A23L 1/168](#)

Farinaceous granules for dressing meat, fish, or the like are classified in [A23L 1/176](#)

Ready-to-eat cereals are classified in [A23L 1/18](#)

A21D 2/00

Treatment of flour or dough by adding materials thereto ([A21D 10/00](#) takes precedence)

Definition statement

This group covers:

Ingredients for bakery products.

Special chemical leavening composition (e.g. encapsulated chemical leavening composition)

Special rules of classification within this group

In groups [A21D 2/02](#) to [A21D 2/40](#), in the absence of contrary, a substance is classified in the last appropriate place.

A21D 6/00

Other treatment of flour or dough before baking, e.g. cooling, irradiating, heating

Definition statement

This group covers:

Treatment of flour or dough before baking or pre-baking.

Relationship between large subject matter areas

Treatment of grains are classified in [B02B](#) and [B02C](#)

A21D 6/003

{Heat treatment}

Definition statement

This subgroup covers:

Special heat treatment step of flour or dough, before baking or pre-baking.
(This is not a baking step or a step of the baking process.)

Browning flour.

Caramelized flour.

Cooking/proofing dough with IR.

Pre-heating dough ingredients before mixing.

Sterilisation/pasteurisation of flour.

microwave/heat treatment of flour/cereals substances.

References relevant to classification in this subgroup

This subgroup does not cover:

Baking or pre-baking of dough	A21D 8/06
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A21D 6/005

{Irradiation (irradiation of foodstuffs [A23L 3/26](#))}

Definition statement

This subgroup covers:

Irradiation of flour or dough, before baking step

Radio-frequency/high-frequency treatment.

Ultrasonic treatment.

UV/IR treatment.

Gamma-irradiation of flour.

Sterilisation with microwave.

References relevant to classification in this subgroup

This subgroup does not cover:

Irradiation of baked or pre-baked bakery products	A21D 15/06
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Informative references

Attention is drawn to the following places, which may be of interest for search:

Irradiation of foodstuffs	A23L
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A21D 6/006

{Agglomeration of flour}

Definition statement

This subgroup covers:

Agglomeration of flour

A21D 6/008

{Freeze-drying}

Definition statement

This subgroup covers:

- Freez-drying of flour or dough, before baking or pre-baking.
- Freeze-drying.

- Lyophilisation.
- Removing moisture with vacuum.

A21D 8/00

Methods for preparing dough or for baking ([A21D 2/00](#) takes precedence)

Definition statement

This group covers:

Methods for preparing dough or for baking.

Short-time/No-time dough processing.

A21D 8/02

Methods for preparing dough; Treating dough prior to baking (machines or equipment for making or processing dough [A21C](#))

Definition statement

This subgroup covers:

Methods for preparing dough comprising a special step, i.e. non traditional or with traditional steps in a special order, traditional steps for preparing a dough being mixing, kneading, resting and for yeast-leavened dough proofing.

References relevant to classification in this subgroup

This subgroup does not cover:

Machines or equipments; processes with mechanical feature	A21C
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A21D 8/025

{Treating dough with gases}

Definition statement

This subgroup covers:

Treating dough with gases, before baking or pre-baking.

Whipping.

Introduction of gas in dough.

Aerating/oxygenating bakery dough.

Aerating/oxygenating baking mix.

A21D 8/042**{with enzymes}****Definition statement***This subgroup covers:*

Treating dough with enzymes

References relevant to classification in this subgroup*This subgroup does not cover:*

enzymes	C12N 9/00
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A21D 8/045**{with a leaven or a composition containing acidifying bacteria}****Definition statement***This subgroup covers:*

Sourdough.

Panification ferment.

Starter.

Bread flavor.

References relevant to classification in this subgroup*This subgroup does not cover:*

Process using micro-organismes	C12R 1/00
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A21D 8/047**{with yeasts}****Definition statement***This subgroup covers:*

Treating dough with special yeast, i.e. other than traditional baking yeast
 Saccaromyces cerevisiae or Saccaromyces cerevisiae with special features,
 e.g. cold-tolerant.

Freeze-tolerant yeast.

Special yeast.

It does not include all doughs with normal baker's yeast

References relevant to classification in this subgroup

This subgroup does not cover:

New yeasts	C12N 1/06
New baker's yeast or brewers's yeast	C12N 1/18

A21D 8/06

Baking processes (bakers' ovens [A21B](#))

Definition statement

This subgroup covers:

Baking step with special features, i.e. with non traditional features, e.g. with non-traditional oven, non-traditional time (e.g. very short), with non-traditional temperature (e.g. very low temperature), with non traditional step (e.g. steam injection during the baking) with non-traditional moulds, etc.

Baking and pre-baking processes.

Baking in 2 or more steps.

Microwave proofing and baking.

In can baking.

References relevant to classification in this subgroup

This subgroup does not cover:

Bakers' ovens	A21B
Ovens and baking processes with mechanical features	A21C

A21D 10/02

Ready-for-oven doughs

Definition statement

This subgroup covers:

Ready-for-oven doughs

Special rules of classification within this subgroup

If claimed as such. Every dough is not classified in this group (except if there is no other [A21D](#) class given).

A21D 10/025**{Packaged doughs (packaging bakery products [B65B](#), [B65D](#))}****References relevant to classification in this subgroup***This subgroup does not cover:*

Special packaging features	B65B , B65D
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A21D 10/04**Batters****References relevant to classification in this subgroup***This subgroup does not cover:*

Batter for coating fish, meat, vegetables before frying	A23L 1/005
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Special rules of classification within this subgroup

If claimed as such. Everybatter is not classified in this group (except if there is no other [A21D](#) class given).

A21D 13/00**Finished or partly finished {(par-baked)} bakery products****Special rules of classification within this group**

baked or pre-baked products (e.g. breads) are classified in this subgroup if there is no other [A21D](#) class given. See also [A21D 13/08](#) for sweet bakery products without another [A21D](#) class

A21D 13/0006**{Coated before baking the dough}****Definition statement***This subgroup covers:*

Products coated before baking or pre-baking

A21D 13/0009**{Coated after baking the dough}****Definition statement***This subgroup covers:*

Products coated after baking or pre-baking

A21D 13/0022**{Filled before baking of the dough}****Definition statement***This subgroup covers:*

Products filled or stuffed before baking or pre-baking

A21D 13/0025**{Filled or to be filled after baking of the dough, e.g. sandwiches}****Definition statement***This subgroup covers:*

Products filled or stuffed after baking or pre-baking

A21D 13/0038**{Co-extruded product, i.e. obtained by co-extruding the dough and the filling}****References relevant to classification in this subgroup***This subgroup does not cover:*

Co-extrusion machines	A21C 11/163
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A21D 13/0074**{Tortilla}****Definition statement***This subgroup covers:*

Soft tortillas and other flat breads (pita, chapati, etc.)

References relevant to classification in this subgroup

This subgroup does not cover:

Tortilla chips	A23L 1/1645
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A21D 13/0083

{Croutons from bread or bakery products (farinaceous granules [A23L 1/176](#))}

Definition statement

This subgroup covers:

Croutons made from bread or bakery products

Pieces of bread or bakery products

References relevant to classification in this subgroup

This subgroup does not cover:

Farinaceous granules	A23L 1/176
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A21D 13/0093

{Solidified foamed products, e.g. meringues}

Definition statement

This subgroup covers:

Foamed bakery products or pastry

A21D 13/0096

{Fat fried bakery products, e.g. doughnuts, spring rolls}

Definition statement

This subgroup covers:

Fried bakery products from a dough: doughnuts, beignets

References relevant to classification in this subgroup

This subgroup does not cover:

Fried chips from a dough	A23L 1/1645
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A21D 13/02

Bakery products from whole meal or containing rough-ground grain or bran

Definition statement

This subgroup covers:

Bakery products characterised by the addition of whole meal or bran

A21D 13/04

Bread from materials other than rye or wheat flour {e.g. rice flour}

Definition statement

This subgroup covers:

Bakery products characterised by the addition of a larger quantity of other flour (rice flour, lupin flour, etc...) than wheat or rye flour

Special rules of classification within this subgroup

Addition of a minor of other vegetable material other than wheat flour or rye flour are classified in [A21D 2/264](#) or [A21D 2/36](#)

A21D 13/066

{Gluten-free products}

Definition statement

This subgroup covers:

Gluten-free or gluten-less products

Bakery products for coeliac patients

Special rules of classification within this subgroup

Bakery products with flour other than wheat or rye flour are classified in [A21D 13/04](#)

A21D 13/08

Pastry, e.g. cake, biscuits, {cookies}

Definition statement

This subgroup covers:

Biscuits, cookies, cake , chocolate cake (without special characteristics)

Special rules of classification within this subgroup

Sweet baked or pre-bakes products are classified here if there is no other [A21D](#) class given.

A21D 15/00

Preserving finished {or partly finished (par-baked) bakery products (refreshing [A21D 17/00](#), packaging or wrapping bakery products [B65B](#), [B65D](#))}

Definition statement

This group covers:

Preserving baked or pre-baked bakery products

References relevant to classification in this subgroup

This group does not cover:

Treating dough	A21D 6/00
Refreshing bakery products	A21D 17/00
Preserving other food products	A23L 3/00

Informative references

Attention is drawn to the following places, which may be of interest for search:

Packaging or wrapping bakery products	B65B , B65D
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A21D 15/02

by cooling, {e.g. refrigeration, freezing}

Definition statement

This subgroup covers:

Refrigerating or freezing baked or pre-baked bakery products

Special step of cooling baked or pre-baked bakery products

Vacuum cooling

Cooling with different steps after baking

References relevant to classification in this subgroup

This subgroup does not cover:

Cooling flour, raw dough or batters	A21D 6/001
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A21D 15/04

by heat treatment, {e.g. sterilisation, pasteurisation}

Definition statement

This subgroup covers:

Heat treatment of baked or pre-baked bakery products (after normal baking)

Pasteurisation or sterilisation of baked or pre-baked products, eventually within packaging

References relevant to classification in this subgroup

This subgroup does not cover:

Heat treatment of flour or dough	A21D 6/003
Baking of dough (with special characteristics)	A21D 8/06

A21D 15/06

by irradiation, {e.g. with microbiocidal agents, with protective films}

Definition statement

This subgroup covers:

Irradiation of pre-baked or baked bakery products(after baking)

Gamma-irradiation, microwave, ionising irradiation, laser irradiation, IR or UV irradiation

A21D 15/08

by coating, {e.g. with microbiocidal agents, with protective films}

Definition statement

This subgroup covers:

Coating or treating of baked or pre-baked bakery products with microbiocidal agents or protective films or other means for preservation purpose

References relevant to classification in this subgroup

This subgroup does not cover:

Coating with food composition	A21D 13/0003
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A21D 17/00

Refreshing bakery products {or recycling bakery products}

Definition statement

This group covers:

Refreshing or recycling baked or pre-baked bakery products